

PÂTE BRISÉE

(for both apple and pecan pies)

24 ounces all-purpose flour
2 teaspoons salt
1 pound cold butter, cubed
¾ – 1 cup cold water

1. Combine the flour and salt, then cut in the butter until mixture resembles coarse meal and pea-sized lumps of butter remain.
2. Mix in the water until the dough JUST comes together (start with ¾ cup and add more only if necessary), then immediately turn out onto a lightly floured surface. Divide it in half and press each half into flat disks, wrap in plastic, and refrigerate until cold, at least 3 hours and preferably overnight.
3. On a liberally floured surface, roll the dough to less than 1/8-inch thick, press into pie mold, and refrigerate or freeze for at least an hour.
4. Preheat oven to 350°.
5. Line the unbaked pie shell with parchment paper, then fill with pie weights (dried beans or rice) and bake until the edges turn golden, about 15 to 20 minutes. Remove the weights and continue to bake the shell until the bottom is also golden, another 10 to 15 minutes. Remove from oven and let cool.

Yields two 9-inch one-crust pie shells or one double-crust pie shell with a bit of leftover dough.

RECIPE BY CHEF CATHAL ARMSTRONG

The National Gallery of Art and Restaurant Associates would like to thank Chef Cathal Armstrong, chef/owner of Restaurant Eve in Old Town Alexandria, Virginia — as well as Eamonn's A Dublin Chipper, PX, The Majestic, Virtue Feed and Grain, and Society Fair — for contributing his recipes and time. The Gallery also thanks Chef David Rogers and Restaurant Associates.

FRONT Gilbert Stuart, *George Washington* (Vaughan-Sinclair portrait), 1795, oil on canvas, National Gallery of Art, Washington, Andrew W. Mellon Collection



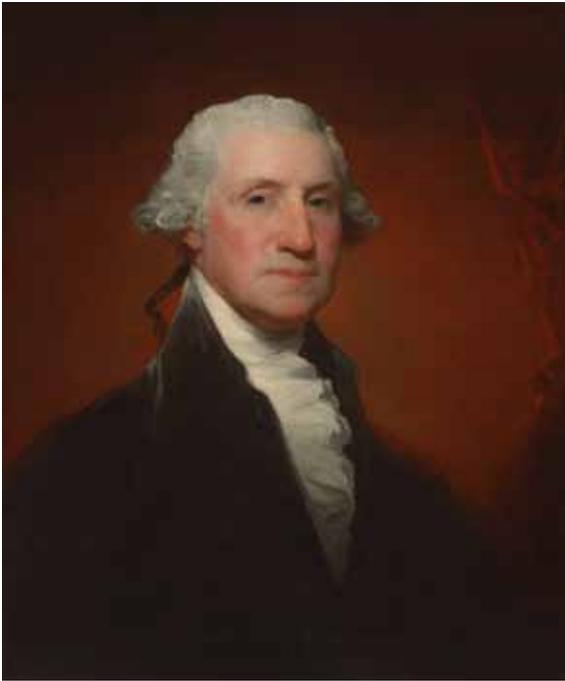
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at the National Gallery of Art



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